



ALEXANDER POPE





TWICKENHAM

The Alexander Pope Hotel, that was the 'Pope's Grotto' takes its name from the poet Alexander Pope (1688-1744), who had a house on the banks of the Thames near the site of the hotel and is the perfect venue for a lavish event with a personal feel. We offer an excellent service for all events whether they be nibbles, casual drinks, formal sit down dinners, meetings or stylish champagne receptions.





THE ALEXANDER ROOM

With its own private outdoor terrace, the Alexander Room is perfect whether it be for a corporate meeting or private dining experience.

	60
	40
	40
	24

THE ATRIUM

The front façade of the Alexander Pope is dominated by our stunning atrium, with views of the River Thames. An ideal venue for a light and casual affair.

	40
	32

THE WEBB ELLIS LOUNGE

Adjacent to our bar you will be charmed by our Webb Ellis Lounge with a cosy wood open fireplace and lounge seating.

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MEETINGS

Our completely private Alexander Room away from the hustle and bustle of the pub is perfect for all your business needs.

ALL PACKAGES INCLUDE

Wifi • 60" Flat screen smart TV and connectors (compatible with most files/laptops)
Pads and pens • Flipcharts and marker pens • Water • Car Parking

THE HALF DAY PACKAGE

9am - 1pm / 1pm - 5pm • £15 per person

Unlimited teas and coffees • Table water • Fruit juice
Pastries/muffins and fruit platter • Bowls of sweets

THE ALL DAY PACKAGE

9am - 5pm • £28.50 per person

Unlimited teas and coffees • Table water • Fruit juice • Pastries and fruit platter
Lunchtime sandwich and fries buffet • Bowls of sweets

PREMIUM PACKAGE

9am - 5pm • £40 per person

Unlimited teas and coffees • Table water • Fruit juice • Pastries and fruit platter
Premium canapes • Prosecco • Bowls of sweets

EXTRAS

Swap breakfast pastries for bacon sandwich

£1.50 extra per person

Enjoy a well earned drink in the bar once the hard work is over

£5 per person

T&C's

Minimum of 10 people. After work drink add on will be
175ml glass of selected wine, a pint of selected beer or a soft drink

PRIVATE DINING

With fresh British seasonal produce, prepared in-house daily, we enjoy going that extra mile to ensure your visit is an occasion to remember. The suggestions below are designed for large parties and cater to all tastes. If there are any special requirements we'll happily accommodate.

All choices must be advised to us along with final catering numbers at least 72 hours before the event.

STARTERS

Seasonal soup, grilled sourdough

Seared Angus beef, charred flat peach, Sussex charmer, sherry vinegar dressing

Tiger and Atlantic prawn cocktail, Marie Rose sauce

MAINS

South coast day boat fish all served with fennel and parsley salad

Half roast corn fed chicken, girolle mushrooms, leeks, roasting juices

Grilled cauliflower steak, Nutbourne tomatoes, goat's curd

DESSERTS

Apple and gooseberry crumble, custard

Buttermilk pannacotta, greengage compote

Cornish Yarg, Baron Bigod, Beauvale blue cheese, pickles, chutney and biscuits

2 courses £26.50 • 3 courses £32

All dishes are subject to change



BANQUETING CANAPE MENU

Looking for a more informal dining approach for your party? Why not choose our banqueting canape and buffet menu, ideal for drinks receptions.

CANAPES

Scottish smoked Salmon, keta eggs, pumpernickel bread

Pork belly, caramelised apple, little crust

Mini Yorkshire puddings, rare roast sirloin, horseradish cream

Breaded chestnut mushroom, garlic mayo

Devils on horseback

Smoked trout, potato rosti, yogurt dill

Chickpea, roasted pepper little crust, garlic mayo

Stilton pear and walnut, little crust

SWEET

White and dark chocolate strawberries

Mini chocolate brownies

Lemon curd tarlet

£18 • 12 of the same canapé per board

BANQUETING BUFFET MENU

*Pick a selection of dishes or all of 1-5 at £25 per person
which is a main course meal and dessert.*

All dishes come with a selection of sides listed.

1. Smoked haddock and Red Leicester fishcakes, buttered wilted spinach
2. Buttermilk chicken, potato waffle, maple and chilli sauce
3. Poached fillet of salmon, broad bean, radish and yellow bean salad
4. Venison Cumberland ring, onion rings, red onion gravy
5. Grilled cauliflower steak, Nutbourne tomatoes, goat's curd

Summer leaves • Sussex Charmer • Buttered Cornish mid potatoes
Hand cut chips • Best ever mash

Good cheese selection with pickles, chutney, biscuits
Apple and gooseberry crumble, custard
Orange and saffron custard tart, poached berries

BOARDS

All boards / sharers are charged per board price

MINI'S £27

London hotdogs with ale onions (3)
Pope's mini burger selection and cheese sliders (3) • Fries • House pickles

BAR TOP £14

Soft boiled Scotch egg • Haggis and pork sausage roll • Hand raised pork pie
Crackling • Picallili

BOUNCER'S BOARD £14.50

Venison • Suffolk and Somerset salami • Pickles

SMOKEHOUSE BOARD £16.50

Spring's smoked salmon • Smoked mackerel pate • Prawn cocktail
Beetroot and horseradish dip • Toasted sourdough

SANDWICH BOARD £35

Tomato cucumber basil and feta • Ham, mustard and coleslaw
Coronation chicken • Cheese, mayo and spring onion
Smoked salmon and cream cheese

Fish dishes may contain small bones. In addition to the tasty treats listed above, please advise your event co-ordinator of any special requests and if you or any of your guests have a food allergy or intolerance. We do not keep all of the items required for the banquet menus in stock. Therefore we ask that you order in advance giving us at least 7 days' notice. All are subject to change.

WINES

Whatever your tittle of choice we've got it covered from our finely brewed cask ales and beers, cleverly elected wine list and an abundance of spirits and cocktails. Why not order your wine for the table in advance, they've been individually selected by those in the know and all provide a fine accompaniment for any occasion.

WHITE

Featherdrop Bay Sauvignon Blanc
New Zealand • Green Pepper-Gooseberry-Passion Fruit
£6.90 • £9.40 • £28.00

Chablis Domaines Brocard • France • Flinty-White Peach- Grassy
£30.50

RED

Côtes du Rhône St-Esprit Delas • France • Elegant-Black Pepper-Violet
£6.50 • £8.90 • £26.50

Lost Angel Pinot Noir • USA • Silky-Strawberry-Spice
£28.50

ROSE

Cuvee Florette
£6.25 • £8.50 • £25.00

SPARKLING

Col Vittorio Prosecco Superiore
£6.70 • £32.50

TERMS AND CONDITIONS

Your booking is confirmed once we have received your deposit payment.

We require 50% payment for all functions at least 14 days prior to the event date for food and drink pre-orders.

The deposit is fully refundable up to 14 days prior to the date of your event, after this date it becomes non refundable.

The balance is required on the day of your event.

If you are pre-ordering any food, we ask that you confirm the final number of people attending your event at least 7 days before your booking for ordering purposes. Please note that this will be the number charged to your final food bill.

We charge a 12.5% service charge to your final food and drinks bill.

We're very proud of our pubs so please chat to us about any décor you would like to add to the room to enhance your event. If the unlikely occurs and damage is caused to our premises we will ask you to cover the cost of repair.

Young & Co.'s Brewery P.L.C, Riverside House, 26 Osiers Road,
Wandsworth, London, SW18 1NH.

Registered Company No 32762.

ALEXANDER POPE

Twickenham

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